



# FROMAŻERIA - CHEESE MENU

THE FIRST POLISH RESTAURANT WITH A CHEESE BAR | FOR THE LOVE CHEESE

## GOAT CHEESES

## WASHED RIND CHEESES



### CHABICHOU "LE ST HERAY"

HAND MADE GOAT CHEESE SHOWING DIFFERENT TEXTURES - THEY EVOLVE AS THE CHEESE MATURES. IT IS AN EXAMPLE OF A FARMHOUSE CHEESE MADE WITH PASTEURIZED GOAT MILK IN THE POITOU REGION OF WESTERN FRANCE. SLIGHT ACIDITY, MINERALITY AND SALTINES ARE THE MAIN FEATURES OF THIS BEAUTIFUL CHEESE.



### AFFINE AU CHABLIS, CHALENCY

THIS ORGANIC CHEESE MADE WITH PASTEURIZED COW'S MILK ORIGINATES IN BURGUNDY. IT'S NAME REFERENCES WINE MADE IN THIS REGION WHICH IS USED TO SMEAR THE CHEESE DURING THE MATURATION PROCESS (AFFINAGE). IT SHOWS WINE AND FRUIT FLAVOURS WITH SLIGHTLY ACIDIC AROMAS AND CREAMY TEXTURE. AWARDED A BRONZE MEDAL AT THE 2019 WORLD CHEESE AWARDS.



## SOFT RIPENED CHEESES



### LE BARISIEN TRIPLE CREME TRUFFE

ULTIMATELY DECADENT, SILKY SMOOTH AND CREAMY, THIS GUEST'S FAVOURITE IS A TRIPLE-CREAM BRIE STYLE MATURED WITH A LAYER OF PIEDMONT'S FINEST SUMMER TRUFFLES. A MUST-TRY.



### LANGRES AOP

SOFT CHEESE MADE USING THERMISED COW'S MILK, MATURED FOR 18 DAYS IN CERMAIC JARS. CHARACTERISED BY FRAGRANT, ORANGE HUED RIND AND CREAMY TEXTURE WITH MEDIUM FLAVOURS AND DEICATE SALTINESS.



### BRILLAT-SAVARIN IGP

A HAND MADE CLASSIC BRIE STYLE CHEESE MADE WITH PASTEURIZED MILK AND EXTRA CREAM. MATURED FOR THREE WEEKS IN FRENCH CELLARS. IT HAS BEEN A PRIME EXAMPLE OF BRIE STYLE CHEESE FOR OVER 120 YEARS. IT SHOWS DELICATE ACIDITY AND BUTTERY FLAVOURS WITH NUTTY NOTES AND HINT OF MUSHROOM.

### TALEGGIO BRAMANTE DOP

A TOP QUALITY SEMI-SOFT WASHED RIND CHEESE MADE WITH COW'S MILK IN THE LOMABRDY REGION IN ITALY. MATURED IN WOODEN BOXES TO DEVELOP FERMENTED FLAVOURS AND MILD SALTINESS . IT PAIRS WELL WITH ORANGE WINES AND BEERS OF HIGHER ACIDITY.



### CAMEMBERT DE NORMANDIE AOP, MATURED IN 3/4

A FRENCH NATIONAL TREASURE SYNONYMOUS WITH AUTHENTIC CHEESE. ONE OF THE LAST EXAMPLES OF REAL CRAFT CAMEMBERT - HAND MADE USING ONLY THE FINEST RAW MILK OF NORMANDY COWS. PACKED WITH VEGETABLE FLAVOURS RANGING FROM GARLIC AND ONION TO CABBAGE AND CAULIFLOWER WITH FERMENTED NOTES.



### HERVE L'EQUIS BIERE AOP

IS AN INTENSE, HANDCRAFTED CHEESE MADE FROM COW'S MILK IN THE STYLE OF HERRVE, STEMMING FROM THE SAME REGION OF BELGIUM'S LIÈGE. DURING ITS 6 WEEKS OF RIPENING IT IS WASHED WITH A BELGIAN DARK, FRUITY BEER MULTIPLE TIMES, GAINING ITS' SIGNATURE YEASTY-MALTY FLAVOURS, AND FLOWER AND FERMENT AROMAS.



### BUFFLONE D'ARGENTAL

A CREAMY DELICACY MADE WITH BUFFALO'S MILK IN NORTHERN ITALY'S BERGAMO. CHARACTERISED BY MILD, CREAMY FLAVOUR WITH GRASSY NOTES AND SPRINGY TEXTURE.

### MUNSTER

IS A CLASSIC WASHED-RIND CHEESE STEMMING FROM FRANCE'S ALSACE THAT IS MADE WITH RAW COW'S MILK AND ITS' HISTORY IS DEEPLY ROOTED IN MEDIEVAL TIMES. MUNSTER RIPENS FOR AT LEAST FOUR WEEKS, UNIQUELY ON SPRUCE BOARDS WHICH GIVE THIS CHEESE A SPECIFIC TEXTURE AND WOODY AROMAS, WHEREAS WASHING WITH BRINE AT LEAST 3 TIMES PER WEEK YIELDS A DISTINCT SALTED, CARAMELIZED FLAVOR OF NUTS.



### BOULAIT

THIS VERY UNIQUE CHEESE IS HANDCRAFTED FROM RAW COW MILK IN DARK, STONE CELLARS OF HIGH JURA MOUNTAINS IN THE VICINITY OF BERN. ITS' INTENSE AND LONG-LASTING FLAVOUR AND AROMA IS REMINISCENT OF WALNUTS, BEER CELLARS, AND SURPRISINGLY, COCOA! THE STRONG, SPICY FINISH OF THIS INTENSE CHEESE, AS WELL AS IT'S COLOUR ARE CHARACTERISTIC OF THE ABUNDANCE OF FLORA AND FAUNA OF THE RIPE ALPINE MEADOWS DURING SUMMERTIME.



## HOW TO TASTE CHEESE LIKE A PRO?

MAKE SURE YOUR CHEESE REACHES A ROOM TEMPERATURE BEFORE SERVING IT - ONLY THEN WILL YOU BE ABLE TO GET THE BEST OF IT (BOTH TEXTURE- AND FLAVOUR-WISE).

IF WINE IS INVLOVED USE IT TO WASH YOUR PALATE (WATER SHOULD DO THE TRICK TOO).

TAKE A LOOK AT YOUR CHEESE - EXAMINE THE RIND, THE COLOUR AND TEXTURE. WHAT CAN YOU EXPECT AFTER YOU BITE INTO IT?

SMELL THE CHEESE. THINK OF WHAT AROMAS STRIKE YOU. ARE THE AROMAS THE SAME ON THE RIND AS THEY ARE ON THE PASTE?

TASTE THE CHEESE - PAY ATTENTION TO THE TEXTURE, AROMAS AND FLAVOURS - MAKE SURE IT COVERS YOUR PALATE.

IF WINE IS PRESENT TASTE THE CHEESE AGAIN - THIS TIME WITH A SIP OF WINE.

ENJOY!

## ICONS:



COW'S MILK



SEASONAL CHEESE



GOAT'S MILK



RAW MILK



SHEEP'S MILK



THERMISED MILK



BUFFALO MILK



MICROFILTERED MILK

## SEMI-HARD AND ALPINE CHEESES



### 8BLUMEN

WELL MATURED (10-13 MONTHS), COMPLEX AND FULL OF AROMAS. AT FIRST IT SHOWS FLAVOURS OF TROPICAL FRUIT (THINK OF PINEAPPLE), WHICH DEVELOPS INTO MORE MEATY FLAVOURS AND NOTES OF UMAMI. AN ABSOLUTE CLASSIC FROM FRENCH ALPS - YOU CANNOT MISS IT ON YOUR CHEESEBORAD!



### COMTÉ AOP MARCEL PETIT HARMONIE 10-13MONTHS

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### TÊTE DE MOINE AOP

TRADITIONAL SWISS CHEESE SCRAPPED WITH A GRIOLLE KNIFE. IT HOLDS A RICH HISTORY RELATED TO MONASTERIES - IT IS REFLECTED IN THE NAME WHICH TRANSLATES TO "MONK'S HEAD". IT CARRIES A BEAUTIFUL AND FULL FLAVOUR AND CREAMY TEXTURE. MADE IN A FAMILY CREAMERY SINCE 1928 WHICH IS POWERED ENTIRELY BY RENEWABLE SOURCES OF ENERGY.

### GRUYERE SUISSE 15 MOIS AOP - 15 MONTHS

CLASSIC ALPINE CHEESE MADE WITH RAW COW'S MILK AND MATURED FOR 15 MONTHS IN SWISS CELLARS. FULL OF FLAVOURS OF FRUIT AND NUTS WITH SEMI-FIRM AND GRAINY TEXTURE.

### OSSAU-IRATY AOP 6 MONTHS

FRAGRANT AND NUTTY WITH BUTTERY AND HERBAL NOTES. THIS FRENCH SHEEP'S MILK CHEESE COMES FROM THE FRENCH PYRENEES AND IT IS MATURED FOR AT LEAST 6 MONTHS TO DEVELOP TEXTURE, FLAVOURS AND GREYISH RIND.

### MANCHEGO MANCHEGO DOP VEGA MANCHA ANEJO

MOST RECOGNIZABLE SPANISH SHEEP'S MILK CHEESE FROM CENTRAL SPAIN (LA MANCHA). MADE USING ONLY THE FINEST MILK OF LOCAL BREED OF SHEEP - MANCHEGA. MATURED FOR 12 MONTHS TO DEVELOP THE RIGHT FLAVOURS AND TEXTURE. CHARACTERISED BY SLIGHTLY SALTY FLAVOUR WITH NOTES OF TROPICAL FRUIT AND NUTS.



## HARD CHEESES



### GOUDA LE VIEUX MOULIN - 18 MONTHS

ORIGINAL DUTCH, FARMHOUSE PRODUCED GOUDA MADE WITH RAW COW'S MILK CARRIES FULL FLAVOURS OF SALTED CARAMEL AND BURNT BUTTER. MATURED FOR 18 MONTHS IN ORDER TO DEVELOP TEXTURE AND RICHNESS WE ALL KNOW AND LOVE.



### PARMEGIANO REGGIANO 903 DOP - 24 MONTHS

THE KING OF ALL CHEESE! ITALIAN PRIDE MADE USING RAW HOLSTEIN FREISIAN COW'S MILK IS REGULARLY WASHED AND BRUSHED AS IT MATURES ON SPRUCE WOODEN BOARDS. ALL THAT GIVES IT ITS UNMISTAKEABLE TEXTURE, AND SWEET & SALTY FLAVOURS WITH CITRUSY AROMAS.



### FIORE DOLCE PICCANTE

MATURED FOR 50 DAYS WITH CALABRIAN DOP PEPPERS IT COMBINES THE BEST OF SHEEP'S MILK AND SPICINESS OF CHILLI. NOTES OF NUTS, FULL BODY AND BEAUTIFUL ORANGE HUED RIND IS WHAT SETS IT APART FROM OTHER SHEEP CHEESE FROM THE REGION.

## BLUE CHEESES



### ROQUEFORT AOP PAPILLON LA TRADITION

THE FIRST CHEESE EVER TO BE AWARDED AN APPELLATION (AOP) BY THE FRENCH GOVERNMENT IN 1920. MADE USING ONLY THE FINEST RAW MILK OF LACAUNE SHEEP BREED IN ROQUEFORT -SUR-SOULZON. MATURES IN WELL VENTILATED LOCAL CAVES WITH A VERY SPECIFIC CONDITIONS IN ORDER TO DEVELOP IT'S FAMOUS FLAVOURS AND MILKY TEXTURE. WITHOUT A DOUBT THE KING OF ALL THE BLUE CHEESES. PAIR IT WITH SWEET WINE FOR A FULL EXPERIENCE.



### BLEU D'AUVERGNE AOP

THIS CLASSIC BLUE CHEESE FROM THE AUVERGNE VALLEY IN CENTRAL FRANCE IS CHARACTERISED BY RICH FLAVOURS COMING FROM THE P.ROQUEFORTI PRESENT IN ITS PASTE. MATURED ON HAY FOR 28 DAYS IT COMBINES THE SPICY, FERMENTED NOTES WITH A CREAMY TEXTURE.



### HOME MADE SIDES

GRISSINI	QUINCE PASTE
CHERRY AND ALMOND JAM	FIGS IN HONEY
PEAR, CHILLI AND CINNAMON CHUTNEY	SALTED ALMONDS



### ORDER IN STORE OR VIA [WWW.GŁODNY.PL](http://WWW.GŁODNY.PL)

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